

## SANI-T-10® Plus

### FOOD CONTACT SANITIZING PERFORMANCE:

This product is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Clostridium perfringens*-vegetative, *Escherichia coli*, *Escherichia coli* 0157:H7, *Escherichia coli* 0111:H8, *Escherichia coli* 045:K-:H-, *Escherichia coli* 0103:K-:H8, *Escherichia coli* 0121:K-:H10, *Escherichia coli* 026:H11, *Enterococcus faecalis* Vancomycin Resistant, *Enterobacter sakazakii*, *Listeria monocytogenes*, *Klebsiella pneumoniae*, *Salmonella enterica*, *Salmonella enteritidis*, *Salmonella typhi*, *Shigella dysenteriae*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* Methicillin Resistant, *Streptococcus pyogenes*, *Yersinia enterocolitica*

This product is an effective food contact sanitizer in 1 minute at 0.75 oz. per 4 gal. of 300 ppm hard water (150 ppm active) on hard, non-porous surfaces: *Escherichia coli*, *Staphylococcus aureus*

This product is an effective food contact sanitizer in 1 minute at 2 oz. per 4 gal. of 1000 ppm hard water (400 ppm active) on hard, non-porous surfaces: *Escherichia coli*, *Staphylococcus aureus*

**NON-FOOD CONTACT SANITIZING PERFORMANCE:** This product is an effective one-step non-food contact sanitizer in 3 minutes at 1 oz. per 5 gal. of water (150 ppm active) and 5% soil on hard, non-porous surfaces against: *Staphylococcus aureus*, *Klebsiella pneumoniae*

### DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

Before using this product in federally inspected meat and poultry food processing plants, food products and packaging materials must be removed from the room or carefully protected.

**FOOD CONTACT SANITIZING DIRECTIONS:** Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

**FOOD CONTACT SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS:** Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse.

For articles too large for immersing, apply a use solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

### SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS:

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) of this product. The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow solution to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

**Note:** Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

**FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS:** Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse equipment with a sanitizing solution. During processing apply 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) of this product to conveyors with suitable

feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

### BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT

**SANITIZER DIRECTIONS:** For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is to be proportioned into the final rinse water line of the container washer or rinser. Fill equipment with a solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) of this product. Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain and then air dry before contact with liquid. Do not rinse.

**NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS FOR FOOT DIP OF WATER PROOF FOOTWEAR:** Use this product at 1-5.2 oz per 5 gal. of water in foot dip tray. Shoe baths must contain at least 1 inch of freshly made solution and be placed at the entrances to buildings. Scrape shoes and place in diluted solution for 3 minutes before entering building. Prepare a fresh solution daily or when visibly dirty.

(For food processing or other facilities that have installed entryway sanitizing systems.)

**ENTRYWAY SANITIZING SYSTEMS:** To prevent cross contamination on treated surfaces from area to area, set the system to deliver 1.25 – 2.5 oz. of this product per 2.5 gal. of water (or equivalent use dilution) of sanitizing solution. The spray must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives with the sanitizing solution.

## PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and chemical-resistant gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

**ENVIRONMENTAL HAZARDS:** This product is toxic to fish and aquatic invertebrates.

## STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

**PESTICIDE STORAGE:** Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

**CONTAINER HANDLING:** Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container 1/4 full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

Sold by: SPARTAN CHEMICAL COMPANY, INC., 1110 Spartan Drive, Maumee, OH 43537 / 1-800-537-8990 / For Medical Emergencies, call 888-314-6171 / [www.spartanchemical.com](http://www.spartanchemical.com)

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### ACTIVE INGREDIENTS:

Alkyl (50% C<sub>14</sub>, 40% C<sub>12</sub>, 10% C<sub>16</sub>) Dimethyl Benzyl Ammonium Chloride .....4.0%  
Octyl Decyl Dimethyl Ammonium Chloride .....3.0%  
Didecyl Dimethyl Ammonium Chloride .....1.5%  
Dioctyl Dimethyl Ammonium Chloride .....1.5%  
**OTHER INGREDIENTS:** .....90.0%  
**TOTAL:**..... 100.0%

EPA Reg. No. 10324-117-5741

EPA Est. No. 5741-OH-1

## SANI-T-10® Plus

**Food Contact Sanitizer. For Restaurants, Food Handling and Process Areas, Wineries, Federally Inspected Meat and Poultry Plants, Bars and Institutional Kitchens.**

This product is formulated for use on washable hard, non-porous surfaces such as: Dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other hard, non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®, Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils. For food storage areas.

## KEEP OUT OF REACH OF CHILDREN DANGER PELIGRO

See back panel of label for additional precautionary statements.

### FIRST AID

In case of emergency, call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

**IF ON SKIN:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

**IF SWALLOWED:** Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor immediately for treatment advice.

**IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

Sold by: Spartan Chemical Company, Inc., 1110 Spartan Drive, Maumee, Ohio 43537

NET CONTENTS: 1 U.S. Gallon / 3.79 Liters

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